



*Just as you always dreamed!*

## *Advantages*

- \* **Friendly atmosphere and events coordinator** at your disposal.
- \* Possibility of **outdoor ceremony and sit down meal**.
- \* **Choose your own menu** from 63€.

Also...

- \* **10% discount** on weddings celebrated in April, May and October or on weddings held from Sunday to Thursday.
- \* **Special discounts** on your guests' rooms.
- \* **One room free** for your guests for every 15 rooms booked, for reservations made through Fuerte Hoteles MICE department.
- \* **20% discount** at our Spa & Beauty centres.
- \* Special discounts on **parking**.
- \* **Free room for the wedding night** on a bed and breakfast basis, with extended check-out until 3:00 P.M. at no extra cost (according to availability).
- \* Start your honeymoon, or enjoy it for longer with Fuerte Hoteles. For weddings with over 100 guests, we give you a **gift cheque for two nights bed and breakfast in a room with sea views**, including dinner buffet for two, at one of our hotels (subject to availability).



### **WHY FUERTE ESTEPONA?**

- Personalised attention and **excellent service**.
- All the tables are decorated with a **central flower arrangement and printed menu** for the event.
- If you arrange a banquet for more than 60 guests, we offer a free tasting session of the chosen menu for six people; a free tasting can be enjoyed by four people if the banquet is for between 40 and 60 guests, and by two people for banquets with fewer than 40 guests. Tasting will be on Thursday at 9:00 P.M.
- The bride and groom or guests of honour will be provided with two free parking spaces and 8 tickets for 2 hours of free parking for the guests (according to availability).
- If you wish, you may hold the reception or dinner outside (according to availability).
- Discounts on rooms for guests (according to availability) and one free room for every 15 rooms booked, for reservations made through Fuerte Hoteles MICE department.
- When the event is a wedding, the bride and groom will be given a room free of charge (according to availability) on a bed and breakfast basis with a bottle of cava in the room. Check-out can be extended to 3:00 P.M. (according to availability).
- Furthermore, if your wedding has over 100 guests, the bride and groom are given a gift cheque for two nights bed and breakfast in a room with sea views, including dinner buffet for two..

### **Other special services:**





- Iberian ham **cutter**: 150€.
- **Music suppliers** must have suitable and be registered in the Social Security, therefore it is the responsibility of the client.
- **Consultation** for the hiring of guest coaches, photographers, limousine hire, rental dance floor and anything else you could possibly need.
- **Chocolate fountain**: 6,5€/person - minimum 300€ (fruit and confectionery included).
- **Bread Station**: 300€ for 50 people.
- **Sushi Station & Rices Station**: available budget request.
- **Cocktails Area**: Mojito or Tequila Sunrise or Daiquiri or Caipirinha. 5€/person (60 people minimum).
- A choice of four ceremony formats, chairs decorated in white for the seat down meal for a maximum of 60 guests, altar, carpet in your choice of colour and music equipment with microphone: 425€.

## WELCOME APERITIF





### DRINKS

White wine and red wine  
Sherry and manzanilla  
Cava  
Beer  
Soft drinks  
Juice

### COLD APPETIZERS

  Andalusian gazpacho with pipirrana  
 Málaga style cold almond soup with cured tuna  
Truffled vichyssoise  
Mini caprese brochette  
Sicilian caponata on pita bread  
Tuna tataki with fruit ratatouille  
Prawn and avocado Russian salad  
 Smoked sardine toast with tomato  
Mini smoked salmon blini with cream cheese and spring onion  
Spoon canapé with vitello tonnato

### HOT APPETIZERS

Vegetable tempura with romesco  
 Ronda black pudding, goat cheese and pear crostini  
 Iberian ham, sweet pumpkin and toasted pine nuts  
Crispy King prawns with cheese and leeks  
 Andalusian stew croquettes  
 Shrimps cakes  
Tuna "albondigas" with romesco  
BBQ ribs on mini pita bread  
Mini beef brochettes with "papas arrugás" and red "mojo picón" sauce  
Pork cheek roll with toasted onion aioli

**Option 10 canapés:** 16€/person (Duration: 60 mins.)

**Option 8 canapés:** 14€/person (Duration: 45 mins.)

**Option 6 canapés:** 12€/person (Duration: 45 mins.)

PRICES INCLUDE VAT

 Local dish  Healthy dish

### **THE WINE LIST**

Select one of these white and red wines.

#### **White**

Chivite Chardonnay D.O. Navarra

#### **Rosé**

Gran Feudo Rosado D.O. Navarra

#### **Red**

Gran Feudo Reserva D.O. Navarra

or

Beronia Crianza D.O. Rioja

#### **Cava**

Cava Brut

Price for wine: **12€/person**

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You can also make a toast with **Taittinger Brut**

Price of Champagne: **50€/bottle**

**Supplements** in the different types of wines:

#### **White wines**

Cuatro Rayas Verdejo D.O. Rueda .....	1€
Cuatro Rayas Sauvignon Blanc D.O. Rueda .....	1€
Martín Códax Albariño D.O. Rías Baixas .....	3€
Cloe Chardonnay D.O. Sierras de Málaga .....	4€
Finca La Colina Sauvignon Blanc D.O. Rueda .....	6€

#### **Rosé wines**

Los Frutales Rosado D.O. Sierras de Málaga .....	1€
Ramón Bilbao Garnacha D.O. CA. Rioja .....	1€

#### **Red wines**

Semele D.O. Ribera del Duero .....	3€
Los Frutales Tinto D.O. Sierras de Málaga .....	5€
Cepa 21 D.O. Ribera del Duero .....	8€
Hacienda Monasterio D.O. Ribera del Duero .....	15€

#### **Champagnes**









Gramona La Cuvée Brut Reserva .....	8€
Taittinger Brut Reserva .....	35€

PRICES INCLUDE VAT









**You may design your own menu** choosing from among the following dishes:  
 (The menus come with the welcome aperitif and wines (not included in these prices). Minimum 30 people)

## STARTER DISHES




-   Córdoba style salmorejo, quail egg and Iberian ham .....€12.00
-  Málaga style cold almond soup, melon and tuna mojama.....€14.00
- Pumpkin soup with ricotta .....€12.00
-  Lobster and mango cold cannelloni with fish roe .....€19.00
-  Ronda goat cheese salad with confit cherry tomatoes, raspberries, nuts and honey vinaigrette...€14.00
-  Prawns and avocado stuffed tomato salad .....€14.00
-  Málaga style cod and orange salad .....€15.00
- Smoked salmon salad with pickled red onion, capers and fresh cheese dressing.....€15.00
-  Beef carpaccio with manzanilla olive pesto, aged cheese and roasted garlic .....€16.00

## TO SHARE ON THE TABLE





-   Iberian ham 100g (200g recommended for 4 people) .....€22.00
-  Iberian platter 100g (200g recommended for 4 people) .....€18.00
-  Cured sheep cheese 200g (200g recommended for 4 people) .....€16.00
-  Huelva white prawns 200g (200g recommended for 4 people) .....€20.00
-  Andalusian tiger prawns 200g (200g recommended for 4 people).....€20.00

## FISH AND MEAT DISHES

### FISH

-  Corvina fish fillet with saffron, confit potatoes and “migas” .....€17.00
-  Sea bass stuffed with baby squids served with rosemary seasoned “alboronía” .....€17.00
-  Confit tuna belly with reduced onion broth and stir fried wok vegetables .....€16.00
- Fresh hake fillet with boletus edulis parmentier and vegetable pearls .....€17.00

### MEATS

-  Iberian pork fillet with potato gratin and Málaga wine sauce .....€17.00
-  Iberian pork shoulder with purple potatoes, green asparagus and Sherry brandy sauce .....€16.00
-  Filet mignon with fake vegetables risotto.....€23.00
-  Oloroso wine glazed beef cheek with vegetable mille-feuille.....€17.00



Local Dish

PRICES INCLUDE VAT



Healthy Dish



**DESSERTS**

Triple chocolate mousse cake.....	€8.00
Fraisier cake.....	€8.00
Creamy tropical fruit tart.....	€8.00
Chocolate truffle tart.....	€8.00
Red berry harmony tart.....	€8.00

**SHOTS**

(2,00€/person)

- Mojito
- Blood orange and vodka
- Lemon and cava
- Passion fruit margarita

**CHILDREN'S MENU**

(Under 12s)

- Mini pizzas
- 
- Mini hamburguers or chicken escalope with deluxe potatoes
- 
- Wedding cake

**DRINKS**

Water, juice and soft drinks

Price per set menu with drinks: **22€/child**

**CHILDREN EXTRA**

(To share)

Chicken nuggets, fish sticks and grandma´s croquettes.....	14.00€
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PRICES INCLUDE VAT



**OPEN BAR** (Prices per person confirmed for the sit down meal)

**Standard open bar**

2 Hours .....	€18.00
3 Hours .....	€22.00
1 Extra Hour (at least 50 people).....	€6.00

- **Brandy:** Magno
- **Gin:** Gordon´s / Larios
- **Rum:** Bacardi CB / Cacique / Brugal Añejo / Barceló
- **Vodka:** Eristoff
- **Whisky:** Dewar´s White Label / Ballantine´s
- **Liqueurs:** Manzana / Baileys / Pacharán
- **Aperitifs:** Martini Bianco
- **Soft Drinks:** Coke, Diet Coke, Sprite, Fanta orange, Fanta lemon, Nordic tonic water, Ginger ale, Soda water
- **Beer:** Alcoholic or non-alcoholic San Miguel
- Carbonated and still mineral **water**

**Premium open bar**

2 Hours .....	€23.00
3 Hours .....	€29.00
1 Extra Hour (at least 50 people).....	€8.00

All the products from the Standard bar plus:

- **Brandy:** Torres 10
- **Whisky:** Johnnie Walker Black Label / Jack Daniel´s
- **Rum:** Bacardi 8 years / Havana 7
- **Gin:** Hendrick´s
- **Vodka:** Belvedere / Absolut
- **Beers:** Carlsberg / Alhambra1925

**EVENING BUFFET**

Mini baguettes with spanish omelette, iberian ham and stew with mint: **6€/person**

**CHOCOLATE FOUNTAIN**

- Pieces of seasonal fruit (eg. strawberry, pineapple, banana, melon, etc.).
- Fruit kebabs.
- Pastries (palmiers, profiteroles, fairy cakes, mini cakes, meringue, etc.).
- Marshmallows (according to availability).

**6,5€/person** - minimum 300€.

PRICES INCLUDE VAT





### **CONDITIONS OF PAYMENT AND CANCELLATION**

- **Morning/night supplement:** a supplement of 3.45€/person will be applied when the event begins after 3:00 P.M. or goes on later than 21:30 P.M.
- **Delay supplement:** a supplement of 3.45€/person will be applied for all events which are delayed by more than 30 minutes beyond the scheduled start time agreed on with the client.
- The prices stated may be modified in accordance with the market.
- The client takes responsibility for any damage or breakage in the restaurant itself or other facilities caused by the client or any of the guests.
- **10% VAT included.**
- **600€** to be put down as a reservation deposit.
- **20%** of the estimated total invoice to be paid 2 months before the event.
- **80%** to be paid 15 days before the event.
- The remaining amount to be paid after the celebration.

### **Total cancellation of the sit down meal:**

- If the cancellation is made between 6 and 2 months before the celebration, the hotel will keep the 600€ deposit for damages to cover the reservation of date.
- If the cancellation is made within 60 days of the event, the hotel will keep the deposits received for damages to cover the reservation of date.

### **Partial cancellation or reduction of the number of guaranteed guests:**

- **10 days before** the date of the sit down meal the number of diners should be informed to the hotel.
- **Within 10 days of the event**, a reduction of up to 10% will be permitted without incurring a penalty. In the event of an increase in the number of guests, the hotel guarantees the reservation of 10% more diners' places (the hotel may alter the menu if necessary due to this change).
- The bride and groom must confirm the number of guests four days before the wedding
- The client may, if he or she wishes, count the diners on the day of the event together with the maitre d', otherwise he or she accepts the number stated by the maitre d' as the correct number.

